

Pork & Sauerkraut Feast 4/6 people



Ingredients:

2 x 2-point pork rack
4 pork spareribs
4 pork sausages
2 packets Boks bacon (streaky bacon)
2 jars Sauerkraut (350gr each)
750 gr waxy potatoes
1 brown onions
1 garlic bulb
2 Granny Smith apples
2 Red Delicious apples
6 bay leaves
16 juniper berries
8 cloves
24 white pepper corns
60 gr duck fat
80 gr unsalted butter
500 ml Riesling

For the brine:

8 cups water
1 cup salt
¼ cup raw sugar
1 brown onion diced
1 garlic bulb halved
1 tsp white pepper
1 tsp black pepper
12 juniper berries
6 cloves
3 bay leaves

The day before:

Start with the brine and put all ingredients in a large pot. Bring up to a boil and put aside to cool down to below 5°C.

When it has cooled down, submerge pork ribs and rack and allow to marinate for 12 hours.



The Morning of your Feast:

Take out the pork ribs and rack and dry off the excess brine then place the rack back in the fridge till later. Prepare a stovetop smoker with woodchips and smoke the pork ribs and sausages for 15 min and allow to cool for later assembly. If you don't have a smoker line a large baking tray with aluminium foil and sprinkle wood chips over the foil and use a cake rack and some ramekins or small tins to keep the meat elevated cover with aluminium foil before smoking.



The night of your Feast:

Start by dicing the onion and slice up the garlic cloves then rough chop your potatoes and keep separate. In a shallow pan melt the butter and duck fat add the onions garlic and spices and sweat this off till translucent then add the potatoes and 400ml water cover with a lid and braise the potatoes till they are semi soft and putt aside.



Heat a frying pan and sear of the pork rack start on the fat side for a nice render on the fat. And pre heat an oven at 190°C.

You are almost ready for assembly one last chopping job to go quarter and core the apples. Now add the sauerkraut to the potato mixture and mix it all together. Place the pork rack in the middle of the pan and the sausages and pork ribs around it. Place the apple quarters evenly around and lastly add the bacon and pour over the Riesling wine.



Cook in the oven for 40 min on 190°C with the lid on after 40 min take the lid off and increase the oven temperature to 210°C and cook for a further 30 min.

Allow to rest for 10 min before serving. This will pair perfectly with a *Craigie Know Estate Pinot Noir 2018*. Enjoy!

